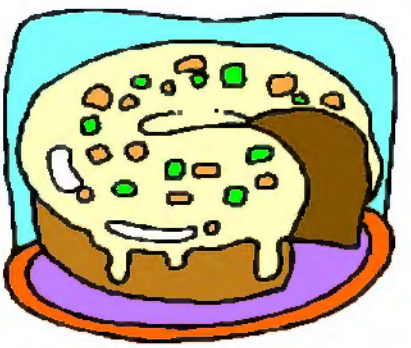
The Creative Homemaking Guide to

Cake Recipes



by Rachel Paxton

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Rhubarb Cake

2 c. rhubarb, diced
1/2 c. brown sugar
1 egg
1 c. milk
2 c. flour
1/2 c. butter
1 tsp. vanilla
1 tsp. baking soda
1 c. brown sugar
1 tsp. cinnamon
1 tsp. salt
1/2 c. nuts (optional)

Preheat oven to 350 degrees. In a large bowl, mix together butter, baking soda, 1 c. brown sugar, salt, egg, milk, flour, vanilla, and rhubarb. Pour cake mixture into a greased 13x9x2-inch baking dish. In a small bowl, combine 1/2 c. brown sugar, nuts, and cinnamon. Sprinkle on top of cake mixture. Bake for 45 minutes.

Dump Cake

1 can cherry pie filling
1 box yellow cake mix
1 can crushed pineapple
1/2 c. butter

Preheat oven to 350 degrees. Spread the cherry pie filling evenly in the bottom of a greased 13x9x2-inch baking dish. Dump pineapple with juice and cake mix in next, spreading evenly in the pan. Cut butter into pats and arrange on top of cake mixture. Bake for 1 hour.

Blueberry Coffeecake

2 c. blueberries
1 tsp. baking soda
1 c. sugar
2 c. flour
3 eggs, slightly beaten
1 c. sour cream
1 tsp. baking powder
1/4 tsp. salt

Preheat oven to 350 degrees. Cream butter and sugar. Add eggs, baking powder, salt, and baking soda. Stir in flour and sour cream. Add blueberries. Pour into a greased 8x8-inch baking dish.

Topping:
1 c. brown sugar
1/4 c. butter
1/4 c. flour

Cream brown sugar and butter. Add flour. Mixture will be lumpy. Sprinkle on top of cake and bake for 30 minutes.

Sprite Pound Cake

3 c. sugar
3 sticks margarine or butter
6 eggs
3 c. flour
3/4 c. Sprite
3 tsp. lemon flavoring

Cream sugar and margarine until smooth. Add 1 egg at a time and beat. Add flour and stir. Combine Sprite and lemon flavoring and mix into batter until smooth. Bake at 325 degrees in loaf pan for 1 hour.

Chocolate Pound Cake

2 sticks margarine
2 c. sugar
3 c. flour
1/2 tsp. salt
1/2 tsp. baking soda
1/2 c. cocoa
1 c. milk
5 eggs
2 tsp. vanilla

Cream margarine and sugar. Sift dry ingredients and add alternately with milk. Add eggs, one at a time, beating well. Add vanilla. Bake in a well greased and floured loaf pan for 75 minutes at 325 degrees.

Fresh Apple Cake

4 c. diced apples (don't dice too fine)
2 c. sugar
1/2 c. oil
1 c. nuts
2 eggs
2 tsp. vanilla
2 c. flour
2 tsp. baking soda
1 tsp. salt

Mix apples and sugar together. Mix in all other ingredients. Put in 9x13 inch greased pan. Bake at 350 degrees for 40-60 minutes or until cake shrinks from edge of pan.

Carrot Cake

3 c. sifted flour
2 tsp. baking powder
2 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. salt
2 c. sugar
1 1/4 c. oil
1 tsp. vanilla
4 eggs
3 c. raw carrots, grated fine
1 c. raisins (opt.)
1/2 c. walnuts (opt.)

Beat sugar, oil, and vanilla together. Thoroughly beat in eggs one at a time. Add dry ingredients, alternately with carrots. Put in 13x9x2- in. baking pan. Bake at 350 degrees about 40 minutes.

Frosting:

1 (8 oz.) package cream cheese, softened
2 tbsp. light corn syrup
2 1/4 c. powdered sugar
1/2 tsp. vanilla
1/2 c. nuts, chopped (opt.)

Blend frosting ingredients and frost cake. That's it!

Sour Cream Coffee Cake

1 c. sour cream
2 eggs
1 1/2 c. flour
1 c. sugar
2 tsp. baking powder
1/2 tsp. baking soda
1/4 tsp. salt
Powdered sugar

Combine sour cream and eggs and beat well. Sift dry ingredients together, then add to egg mixture and stir lightly. Spread in lightly greased 8x8-in. pan. Bake in 350 degree oven for 25 minutes. Sprinkle with powdered sugar while hot.

Luscious Cake

1 box lemon or yellow cake mix
1 can mandarin oranges with juice
4 eggs
1/2 c. vegetable oil
1 (8 oz.) container Cool Whip
1 can crushed pineapple with juice
2 boxes instant vanilla pudding

Mix first four ingredients and put in two flat pans. Bake at 350 degrees. Cool. For topping mix rest of ingredients and put on cakes. Keep refrigerated.

Banana Walnut Cake

1/2 c. soft butter or margarine
1 tsp. vanilla
1 1/2 c. packed brown sugar
3 eggs
2 1/4 c. flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 1/3 c. mashed, ripe bananas
1/4 c. milk
1 c. chopped walnuts

Cream together margarine, vanilla, and brown sugar. Add eggs and beat until light and fluffy. Mix dry ingredients together. Mix bananas and milk together. Alternate between the banana and flour mixtures to add to the sugar mixture. Add nuts last. Pour into two greased and floured 9 inch round pans or one 9x13 inch pan. Bake at 350 degrees for 30-40 minutes. Cool. Frost with cream cheese frosting.

Frosting:

2 (3 oz.) pkg. cream cheese
3 c. powdered sugar
1 tsp. vanilla

Soften cream cheese. Mix all together and spread between round layers, sides and on top or over oblong banana walnut cake.

Peanut Butter Sheet Cake

1 stick margarine
1/2 c. peanut butter
1 c. water
1/2 c. cooking oil
2 c. flour
2 eggs (slightly beaten)
1/2 c. milk
2 c. sugar
1 tsp. vanilla
1 tsp. baking soda

Put first four ingredients in sauce pan and bring to boil. Then add to rest of ingredients and mix well. Pour into a well-greased and floured 13x9x2-in. pan. Bake at 400 degrees for 20 minutes.

Frosting:
1/2 c. butter
1/2 c. peanut butter
1/3 c. milk
1 tsp. vanilla
2 c. powdered sugar

Bring first 3 ingredients to a boil. Remove from heat. Add remaining ingredients. Stir until well blended then frost cake.

Mississippi Mud Cake

4 eggs
2 sticks melted margarine
2 c. sugar
1 1/2 c. sifted flour
1/3 c. cocoa
1 tsp. vanilla
1 c. coconut
1 to 2 c. nuts
1 jar marshmallow creme

Beat the eggs and sugar until thick. Combine melted margarine, flour, cocoa, vanilla, coconut, and nuts. Mix these well, then add to eggs and sugar mixture. Pour into greased and floured 13x9 inch pan. Bake 30 minutes or until done at 350 degrees. Remove from oven and immediately spread jar of marshmallow creme over the top. Let set until warm and put on frosting:

Frosting:
1 stick margarine
6 tbsp. milk (or as much as needed)
1/3 c. cocoa
2 c. powdered sugar
1 tsp. vanilla
1 to 2 c. nuts

Melt margarine, remove from heat and add all other ingredients, except nuts. Beat well; add nuts and spread gently over marshmallow creme.

Banana Split Cake

Crust:
2 c. graham cracker crumbs
1 stick margarine

Filling:
2 c. powdered sugar
2 eggs
2 sticks margarine

Layering:
4 large bananas, sliced and dipped in pineapple juice
1 large can drained crushed pineapple
1 (8 oz.) container Cool Whip
2 tbsp. pecans
Maraschino cherries

Press crust into 9x13 inch pan. Beat filling until creamy. Spread on top of crust. Layer with sliced bananas, crushed pineapple, and Cool Whip. Dot with cherries and nuts. Refrigerate overnight.

Rolled Oats Chocolate Cake

1/2 c. rolled oats
1/2 c. margarine
1/3 c. brown sugar
2 eggs
1 tsp. vanilla
1 c. flour
1/2 tsp. salt
2 tbsp. cocoa
1 tsp. baking power
1 tsp. baking soda

Mix 1/2 c. rolled oats with 1 c. boiling water. Set aside, let cool. Cream together margarine and sugar, add eggs, add remaining ingredients and rolled oats mixture. Blend well. Bake 350 degrees for 30 minutes 8x8-inch pan...cool, ice with a chocolate icing. This is a very moist and delicious chocolate cake. Easy.

One-Bowl Chocolate Cake

2 c. all purpose flour
2 c. sugar
1/2 c. baking cocoa
2 tsp. baking soda
1 tsp. baking powder
1/2 tsp. salt
1 c. vegetable oil
1 c. buttermilk
2 eggs
1 c. hot water
Frosting of your choice
Colored sprinkles if desired

In a large bowl, combine dry ingredients. Stir in oil, buttermilk, and eggs. Add water and stir until combined. Pour into a greased 13x9x2-inch baking pan. Bake at 350 degrees for 35-38 minutes or until toothpick inserted in the middle comes out clean. Cool completely. Frost as desired.

Blueberry Cheesecake

16 graham crackers, crushed
1/2 c. sugar
1/4 c. margarine

Mix together in a 9-in. pie pan.

Filling:

1 (8 oz.) pkg. cream cheese
2 eggs, slightly beaten
1/2 c. sugar
1/2 tsp. vanilla
1 can blueberries

Cream the cheese, eggs, and sugar well Pour mixture over crust and bake at 350 degrees for 15 minutes. Cool; add blueberries and whipped cream or Cool Whip. (Cherry pie filling may be substituted.)

Apple Top Coffee Cake

1/2 c. shortening
3/4 c. sugar
2 eggs
1 tsp. vanilla
1/4 tsp. cinnamon and sugar
1 c. sliced apples
1 3/4 c. flour
3 tsp. baking powder
1/4 tsp. salt
1/2 c. milk

Mix shortening and sugar Add eggs and vanilla. Add dry ingredients added to milk. Place apples, cinnamon, and sugar on top. Bake 25-30 minutes and 375 degrees.

Pumpkin Cake

3 c. flour
3 c. sugar
2 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg (opt.)
1 c. oil
4 eggs
2/3 c. water
2 c. pumpkin
1 c. pecans

Mix in order Line pans with waxed paper; grease pan heavily. Makes two loaves or 1 tube pan. Bake 1 hour at 350 degrees.

Lemonade Cake

1 package lemon cake mix
1 can (6 ounces) frozen lemonade concentrate, thawed
3/4 c. powdered sugar

Preheat oven to 350 degrees Grease and flour a 13x9x2-inch baking dish Prepare cake mix as directed on package, except add enough water to 1/3 cup of lemonade concentrate to equal the amount of liquid called for on the cake mix. Pour cake batter into baking pan. Bake as directed on cake mix and cool for about 15 minutes. Mix remaining lemonade concentrate and powdered sugar Prick the warm cake with a fork and then drizzle lemonade mixture over cake.

Carrot Cake

3 c. carrots, grated
1/2 tsp. salt
2 c. flour
2 tsp. baking soda
2 c. sugar
4 eggs
1 tsp. cinnamon
1 1/2 c. vegetable oil
1 tsp. vanilla
1 c. nuts, chopped (optional)

Preheat oven to 350 degrees. Combine eggs, carrots, sugar, and oil. Mix well. Stir in remaining ingredients until well blended. Grease and flour a 13x9x2-inch baking dish. Pour cake mixture into baking dish and bake for 40 to 45 minutes.

Frosting:
1 (8-oz.) package cream cheese
2 c. powdered sugar

Beat together until fluffy, spread over cooled cake.

Pudding Cake

1 package cake mix
4 eggs
2/3 c. vegetable oil
1 (3 oz.) package instant pudding
1 c. milk

In a large bowl, combine all ingredients. Beat for 5 to 6 minutes. Bake according to directions on cake mix.

Pineapple Sheet Cake

2 c. flour
2 c. sugar
1 tsp. vanilla
2 eggs, beaten
2 tsp. baking soda
1 (15 1/2 oz.) can crushed pineapple, with juice
1 (8 oz.) package cream cheese
1 c. brown sugar
4 tbsp. shortening

Mix flour, sugar, vanilla, eggs, baking soda, and pineapple (including juice) in a large bowl. Pour into a greased and floured 13x9x2-inch baking dish. Bake at 325 degrees for 30 to 35 minutes.

For icing, beat cream cheese, brown sugar, and shortening with mixer until smooth. Spread on cake as soon as it's removed from the oven.

Rhubarb Upsidedown Cake

4 c. rhubarb, diced
3 c. miniature marshmallows
1/2 c. sugar
1/2 box white cake mix
1 (3 oz.) package strawberry Jello
Butter

Preheat oven to 350 degrees Place ingredients in a greased 13x9x2-inch baking dish in the following order: rhubarb, sugar, dry jello, marshmallows. Top with dry cake mix and a little butter. Bake for 45 minutes.

Snickers Cake

1 box German chocolate cake mix
1/3 c. milk
1 c. pecans
1/2 c. margarine
1 package Kraft caramels
1 (6 oz.) package chocolate chips

Grease and flour 13x9x2-inch baking dish. Prepare cake according to directions on package. Pour 1/2 of batter in pan and bake 20 minutes. Cook caramels, milk, and margarine in a saucepan over low heat until melted, then pour over cake. Sprinkle nuts and chips over caramel layer. Pour remaining cake batter on top. Bake 10 minutes at 350 degrees, then reduce temperature to 250 degrees and bake 20 minutes. Top with Cool Whip or chocolate icing.

Rhubarb Cake

1/2 c. butter
1 tsp. baking soda
1 c. brown sugar
2 c. rhubarb, diced
1 tsp. salt
1 c. milk
1 egg
2 c. flour
1 tsp. vanilla
1/2 c. nuts (optional)
1/2 c. brown sugar
1 tsp. cinnamon

Preheat oven to 350 degrees. In a large bowl, mix together butter, baking soda, 1 c. brown sugar, salt, egg, milk, flour, vanilla, and rhubarb. Pour cake mixture into a greased 13x9x2-inch baking dish. In a small bowl, combine 1/2 c. brown sugar, nuts, and cinnamon. Sprinkle on top of cake mixture. Bake for 45 minutes.

Mandarin Orange Cake

1 white cake mix
1 can mandarin oranges, undrained
4 eggs
1/2 c. vegetable oil

Mix together eggs and oil. Add cake mix and oranges and beat well for 4 minutes. Pour into greased and floured 13x9x2-inch baking dish. Bake at 350 degrees 30 minutes or until done. For icing, combine 1 (8 oz.) container Cool Whip, 1 box instant vanilla pudding, and 1 can drained crushed pineapple. Refrigerate.

Old Fashioned Applesauce Cake

2 c. sifted flour
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 tsp. nutmeg
1/2 c. soft shortening
1 c. sugar
2 eggs, unbeaten
1 c. thick cold applesauce
3/4 c. raisins

Sift dry ingredients together with spices. Cream shortening, sugar, and eggs. Add applesauce and raisins dusted in a little flour. Add to sifted mixture and creamed ingredients. Pour into greased 8x8-in. baking pan and sprinkle with flour. Bake at 350 degrees for 40 minutes or until toothpick comes out clean.

Peach Cake

3 eggs, well beaten
1 3/4 c. sugar
1 c. oil
2 c. flour
1 tsp. salt
1 tsp. cinnamon
2 c. diced canned peaches
1/2 c. chopped nuts
Powdered sugar

Mix all ingredients thoroughly by hand. Pour in greased and floured 9x13 inch pan. Bake in 350 degree oven for 40 minutes or until toothpick comes out clean. Sprinkle warm cake with powdered sugar.

Dirt Cake

2 (8 oz.) pkg.'s cream cheese
1 c. powdered sugar
3 c. milk
1 (6 oz.) pkg. instant vanilla pudding
1 (16 oz.) carton Cool Whip
1 (16 oz.) pkg. Oreo cookies

Combine first 5 ingredients together. Crush cookies and place half on bottom of a 13x9x2-in. pan. Pour cream cheese mixture over cookies. Top with remaining cookies.

Crazy Cake

3 c. flour
2 c. sugar
1 tsp. salt
2 tsp. baking soda
6 tbsp. cocoa
2 tbsp. vanilla
10 tbsp. oil
2 tbsp. vinegar
2 c. water

Mix dry ingredients in a 13x9x2-in. pan. Make 3 holes, 1 for vanilla, 1 for oil, and 1 for vinegar. Pour water over all and mix. Bake at 350 degrees for 35 to 40 minutes.

Coca Cola Cake

2 c. flour
2 c. sugar
2 sticks butter
3 tbsp. cocoa
1 c. cola soda
1/2 c. buttermilk
2 beaten eggs
1 tsp. baking soda
1 tsp. vanilla
1 1/2 c. mini-marshmallows

Combine flour and sugar in a bowl. In a sauce pan, heat butter, cocoa, and cola to the boiling point. Pour over flour mixture. Mix well. Add buttermilk, eggs, soda, vanilla, and marshmallows. Mix well.

Icing:
1/2 c. butter
1 c. broken pecans
1 box confectioners sugar (about 4 cups)
6 tbsp. cola
3 tbsp. cocoa

Combine butter, cocoa, and cola in a saucepan. Heat to boiling. Pour over powdered sugar and beat well. Add pecans, stir well. Pour over hot cake. Let cool. Cut and enjoy !

Mayonnaise Chocolate Cake

1 c. sugar
1 c. water
1 egg
2 c. flour
1 c. mayonnaise
2 tsp. baking soda
1 tsp. vanilla
5 tbsp. baking cocoa

Cream sugar and mayonnaise. Add egg and vanilla. Dissolve baking soda in water and add to first mixture. Sift flour and cocoa together and stir into mixture. Pour into a greased 13x9x2-in. baking dish and bake at 350 degrees for 30 minutes.